

DINNERLY



Feed-A-Crowd Chicken Cottage Pie:

Same Meal Price, Double the Portions!



40 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1kg potatoes
- 1 onion
- 2 carrots
- free-range chicken thigh fillets
- 10g country seasoning ¹⁷
- 150g peas

WHAT YOU NEED

- 20g butter ⁷
- 2 tbs olive oil
- 2 garlic cloves
- 500ml (2 cups) boiling water
- 1 tbs plain flour ¹

TOOLS

- large saucepan
- potato masher
- 2L (8 cup) baking dish
- large deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 455kcal, Fat 17.6g, Carbs 45.6g, Proteins 23.2g



1. Make mashed potato

Peel the **potatoes** and cut into 2cm chunks. Put in a large saucepan, cover with cold salted water and bring to the boil. Reduce the heat to medium and cook for 12-14 mins until tender. Drain, then reserve $\frac{3}{4}$ cup **potato**. Return the **remaining potato** to the pan and mash until smooth. Add **20g butter** and **2 tsp olive oil**, season with **salt and pepper** and stir until combined.



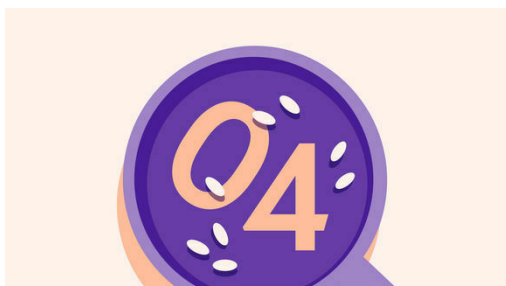
2. Prep ingredients

Meanwhile, preheat the oven to 220C. Grease a 2L (8 cup) ovenproof dish (see Feed A Crowd). Thinly slice the **onion**. Peel the **carrots**, then cut into 1cm chunks. Crush or finely chop **2 garlic cloves**. Cut the **chicken** into 2cm chunks. Put the **country seasoning** and **500ml (2 cups) boiling water** in a heatproof jug and stir to dissolve.



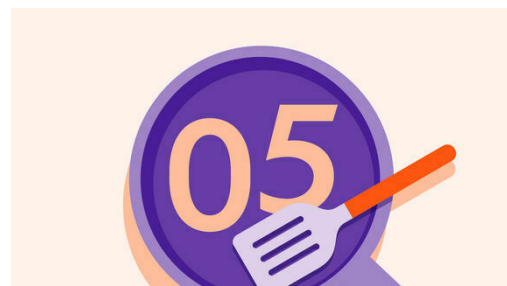
3. Fry chicken and veggies

Heat **1½ tbs olive oil** in a large deep frypan over medium-high heat. Cook the **chicken**, stirring, for 3-4 mins until browned. Remove from the pan, leaving any oil in the pan. Return the pan to medium heat. Cook the **onion, carrot and garlic**, stirring regularly, for 6-8 mins until softened.



4. Finish filling

Return the **chicken** to the pan. Add **1 tbs plain flour** and cook, stirring, for 5 mins or until golden. Add the **stock mixture, peas** and **reserved boiled potato**. Bring to the boil, then reduce the heat to medium and cook for 3-5 mins until slightly thickened. Remove the pan from the heat. Taste, then season with **salt and pepper**.



5. Bake pie and serve up

Spoon the **chicken mixture** into the greased dish. Top with the **mashed potato** and spread evenly to cover. Run a fork over the top to create ridges. Bake for 15 mins or until golden. Divide the **cottage pie** among bowls and enjoy!



6. Feed A Crowd

Fancy individual servings instead of one large pie? Simply divide the filling among small ovenproof dishes, then top each with the mash before baking.